Now you can pat in a pie shell as easy as one-two-three. Choose the plain or whole wheat crust. Then use it to make delectable Pineapple-Lime Meringue Pie.

PAT-A-PIECRUST

For main-dish pies, omit sugar or honey and cinnamon—

Combine 1 cup *all-purpose flour,* 1 teaspoon *sugar,* and ½ teaspoon *salt.* Combine ¼ cup *cooking oil* and 3 tablespoons cold *milk;* add to the flour mixture. Stir gently. Pat thinly into a 9-inch pie plate, building up top edge. Flute edge. Fill and bake as directed. *Or, for a baked shell,* prick crust. Bake in 450° oven 8 to 10 minutes. Cool. Makes 1 crust.

Whole-Wheat-Cinnamon Crust: Combine ½ cup *all-purpose flour,* ½ cup *whole wheat flour,* ½ teaspoon *salt,* and ¼ teaspoon *ground cinnamon.* Combine ¼ cup *cooking oil,* 3 tablespoons cold *milk,* and 2 teaspoons *honey.* Add to flour mixture. Continue as above.